

IN THE U.S. PATENT AND TRADEMARK OFFICE

Applicant: Yoji Kameo et al. Conf.:
For: fat composition for bakery product and
bakery product
Serial No.: 10/560 172 Group: 1781
Filed: November 30, 2006 Examiner: Andrew E. Krause
Attorney docket
No.: 283020US0PCT

Commissioner for Patents
Alexandria, Virginia 22313

DECLARATION UNDER 37 CFR 1.132

I, Yoshihide ASABU, declare as follows:

I am one of the co-inventors of the invention as claimed and described in the instant patent application. I have carried out additional tests, procedures and results of which are described below.

Additional products 1-6

I have prepared additional products of fat and oil composition in the same manner as disclosed in the instant patent application, [Preparation of fat and oil composition for bakery products] of pages 29 and 30, except for components and amounts shown in Table 12, hereto attached, and tested in view of degree of penetration in the same manner as disclosed in the instant patent application.

Components and amounts of parts by weight of the components and test results are shown in Table 12.

The above prepared additional products of fat and oil composition were tested for bread manufacturing in the same way as Example 1 of the instant patent application.

Test results are shown in Table 12, together with Product of the invention A and Example 1, disclosed in the instant application.

I hereby declare that all statements made herein of any own knowledge are true, and that all statements made on information and belief are believed to be true; and further, that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United State Code, and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

Dated: September 21, 2010 Yoshihide ASABU
Yoshihide ASABU

Table 12 hereto attached

Table 12

component		Additional product 1	Product of the invention A	Additional product 3	Additional product 4	Additional product 5	Additional product 6
		control	the invention	control	control	control	control
(A)	Purified rice oil (melting point 10°C or less)	74.5	74.5	74.5	74.5	74.5	74.5
(B)	Commercial vegetable stearic acid (melting point 37°C)	0	0	0	0	0	0
(B-1)	Glycerine fatty monoster	20	13	10	6.8	0	0
(B-2)	Propylene glycol monobehenic acid ester (Eccel 1'-66, manufactured by Kao Corporation)	0	7	10	13.2	10	13
(B)	Propylene glycol monobehenic acid ester (PGMB, manufactured by Kao Corporation)	0	7	10	13.2	10	13
(B)	Polyglycerine condensed ricinoleic ester (Sun Soft 815SK, manufactured by Taiyo Kagaku Co., Ltd.)	2	2	2	2	2	2
(B)	Polyglycerine fatty acid monoster (MS-55, hexaglycerine monostearate, manufactured by Sakamoto Yakuhin Kogyo Co., Ltd.)	0	0	0	0	10	7
(B)	Soybean lecithin (Nissan Lecithin Dlx, manufactured by Nissan Oils Group, Ltd.)	1	1	1	1	1	1
(C)	Xanthan Gum	2.5	2.5	2.5	2.5	2.5	2.5
ratio in (B)	ratio of glycerine fatty acid monoster	-	1/0.53	1/1	1/1.84	-	-
ratio in (B)	ratio of propylene glycol monobehenic acid ester	-	-	-	-	-	-
(A)/(B)	ratio of polyglycerine fatty monoster	-	-	-	-	1/1	1/1.88
(A)/(B)	ratio of propylene glycol monobehenic acid ester	3.2	3.2	3.2	3.2	3.2	3.2
<Results of evaluation of fat and oil composition>							
	Degree of penetration	20	25	31	40	25	42
<Results of evaluation of bread manufacturing>							
	Softness	○	◎	◎	○	×	×
	Moist feel	△	◎	◎	△	△	△
	Waiting feel in the mouth	×	○	○	◎	×	△